

COLOMBAR SIGNATURE SELECTION

INDULGE ON BEST OF AUTHENTIC SRI LANKAN CUISINE WITH A BLEND OF TRADITIONAL HERBS & SPICES



01 The Colombar Seafood Kulla **\$159**

The winnowing fan platter is a sharing platter designed for 3 to 4 people that offers an authentic taste of Sri Lankan flavours with a well-balanced spiciness.

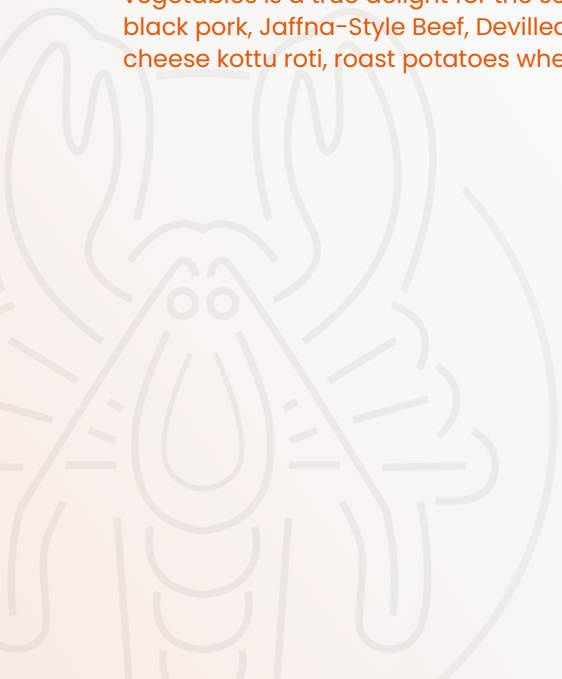
The platter features a variety of seafood items popular in Sri Lankan cuisine, including lobster tails, jumbo prawns, battered hadallo, calamari masala, hake fillet, crumbed prawns with mint sambal, along with accompaniments like kiri hodi and ghee basmati rice. Each component of the platter plays a significant role in creating a diverse and flavorful dining experience.



02 Grilled Sizzler Platter **\$119**

An Authentic Sri Lankan Feast

The Grilled Sizzler Platter is a celebration of the bold and aromatic flavours that define Sri Lankan cuisine. This sizzling display of expertly grilled meats and vegetables is a true delight for the senses. Succulent black pork, Jaffna-Style Beef, Devilled Chicken with cheese kottu roti, roast potatoes wheels, mint sambal



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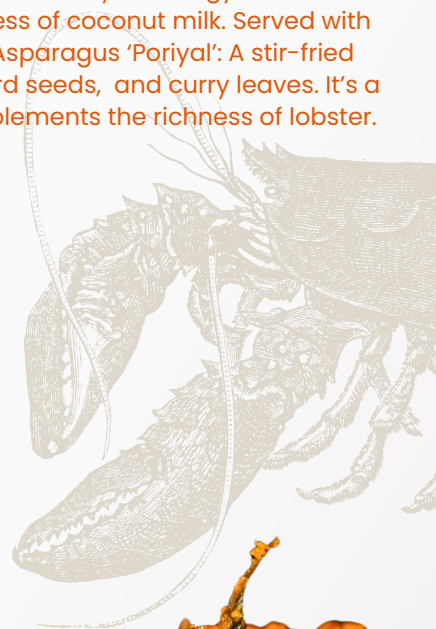


03 Ceylon Seafood Symphony **\$129**

LOBSTER IN STYLE - 600g to 800g only on Fridays and Saturdays (lunch and dinner)

A culinary masterpiece that marries the succulent, tender flesh of freshly caught lobster with the vibrant, aromatic spices of Sri Lanka.

This exquisite dish is a celebration of the island's rich spice heritage, featuring a harmonious blend of cinnamon, cardamom, and clove, complemented by the tangy zest of tamarind and the creamy richness of coconut milk. Served with ghee basmati rice, pol sambal, Asparagus 'Poriyal': A stir-fried asparagus with coconut, mustard seeds, and curry leaves. It's a light and healthy side that complements the richness of lobster.



04 Thambapani Mud crab **\$129**

800g-1kg only on Fridays and Saturdays.
(lunch and dinner)

A true embodiment of Sri Lankan Street food, chilli crab is a culinary delight that captures the essence of Colombo's soul.

This dish features a succulent large mud crab, locally sourced and cooked to perfection in a fiery chilli sauce that is both spicy and flavorful. The crab is served with a side of Kottu roti, a traditional Sri Lankan dish made from Godhamba roti and vegetables, adding a unique twist to this classic dish. Experience the vibrant culture and heritage of Sri Lanka with every bite of our Thambapani chilli crab.



PUBLIC HOLIDAY SURCHARGES: A 15% surcharge will apply on all public holidays.

CREDIT CARD SURCHARGES: A 3% surcharge may apply on some credit card transactions.

FOOD ALLERGIES & INTOLERANCES: While we offer gluten-free and vegetarian/vegan menu options, All food is prepared in a common commercial kitchen, and there is a possibility of cross-contamination between items. We are unable to guarantee that any item will be 100% vegetarian or vegan, or 100% free of all traces of gluten, nuts, dairy, or other products that may cause an allergic reaction. We encourage you to carefully consider your dining choices if you have a severe sensitivity or allergy to certain foods. We ask that all customers with special dietary requirements please order with a restaurant manager.